

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	DINING ROOM PORT AND STARBOARD	21	1	No	STORAGE CABINETS ALONG PORT AND STARBOARD BULKHEADS HAD DIFFICULT TO CLEAN INTERIOR COMPARTMENTS DUE TO HOLES, GAPS, SEAMS, AND PENETRATING PIPING AND WIRING. WHERE POSSIBLE – ALL AREAS WILL BE SEALED OR 'MOULDED' OVER
2	DINING ROOM PORT AND STARBOARD	27	1	No	THE OUTER SURFACES OF THE PORT AND STARBOARD STORAGE CABINETS WERE SOILED WITH DIRT AND DRINK RESIDUE. WE WERE IN THE MIDDLE OF SERVING BREAKFAST AT THE TIME, WHICH DIDN'T HELP. HOWEVER, WE WILL REMOVE ALL CABINET DOORS, SAND THEM AND SHELLAC/EPOXY RESIN THE WOODWORK TO MAKE IT EASIER TO KEEP CLEAN. LIKEWISE ALL REMOVABLE WOODWORK IN THIS AREA WILL RECEIVE THE SAME TREATMENT.
3	DINING ROOM PORT AND STARBOARD	33	1	No	THERE WAS ONLY A ONE INCH SPACE BENEATH THE STORAGE CABINETS AND DECK ON THE PORT AND STARBOARD BULKHEADS. THE DECK BELOW WAS SOILED WITH DIRT DEBRIS. IT IS IMPOSSIBLE TO GET A BROOM, MOP OR BRUSH INTO THIS AREA. WE WILL FIT A MOULDED STRIP ALONG THIS SPACE TO BLOCK OFF THE UNDERSIDE OF THE CUPBOARDS.
4	DINING ROOM PORT AND STARBOARD	26	3	Yes	SOME PREVIOUSLY CLEANED PLATES AND BOWLS WERE FOUND STORED IN THE STARBOARD SIDE STORAGE CABINETS WITH FOOD SOIL ON THE SURFACES. EDUCATE BOTH GALLEY AIDS AND STEWARDS TO CHECK THAT ALL ITEMS ARE PROPERLY CLEAN FROM LEAVING THE DISHWASHER TO BEING STOWED AWAY.
5	DINING ROOM BUFFET	33	1	No	THE DECKHEAD THROUGHOUT HAD HOLES AND SOME GAPS WHICH WERE DIFFICULT TO CLEAN OVER THE FOOD DISPLAY/SERVICE AREA. MANAGEMENT TO SUGGEST ALTERNATE DECKHEAD MATERIAL. IN THE MEANTIME, A STEAM CLEANER HAS BEEN REQUESTED WHICH MAY FACILITATE BETTER CLEANING QUALITY
6	DINING ROOM BUFFET	36	0	No	LIGHT BULBS EXTENDED BELOW THE SHIELDS DIRECTLY OVER THE BUFFET SECTIONS AND THE LIGHT BULBS WERE NOT SHATTER-RESISTANT. REQUISITION SHATTERPROOF BULBS. MANAGEMENT TO LOOK AT SUPPLYING DIFFERENT LIGHT FITTINGS ON NEXT VISIT TO VESSEL
7	DINING ROOM BUFFET PORT	19	2	No	THE FRUIT AND PASTRY PLATTERS WERE TOO LONG FOR THE DISPLAY CASE, SO SOME OF THE FOODS WERE EXPOSED TO SNEEZE OR COUGH FROM PASSENGERS. REQUISITION SMALLER PLATTERS, AND TRAIN STEWARDS TO ENSURE PLATTERS ARE POSITIONED PROPERLY
8	DINING ROOM PORT BUFFET	21	1	No	UNDER COUNTER REACH-IN REFRIGERATOR DOOR GASKETS WERE SPLIT AND DIFFICULT TO CLEAN. REQUISITION NEW DOOR GASKETS
9	DINING ROOM PORT BUFFET	27	1	No	THE DOOR GASKETS ON THE UNDER COUNTER REACH-IN REFRIGERATOR WERE SOILED WITH FOOD RESIDUE. TRAIN STEWARDS TO CLEAN MORE THOROUGHLY AND TO HIGHLIGHT 'BLIND' AREAS THAT ARE NOT EASILY VISIBLE
10	DINING ROOM BUFFET	33	1	No	THE DECK JUNCTURE WITH THE BULKHEAD ON THE PORT AND STARBOARD BUFFET LINE WAS NOT COVERED. AN OPEN SEAM WAS PRESENT ALONG THIS JUNCTURE WHICH WAS DIFFICULT TO CLEAN. INSPECTOR SUGGESTED HARD SEALANT IN THE SEAM; HARD SEALANT TO BE REQUISITIONED
11	GALLEY - HOT GALLEY	21	1	No	A NUMBER OF AREAS HAD ROUGH, RAISED WELDS WHICH MADE CLEANING OF THE SURFACES DIFFICULT. THEY INCLUDE: THE UNDERSIDE OF THE BAIN MARIE, THE LOWER BRACES INSIDE THE DUMBWAITER, AND THE DOOR TOP ON THE FRONT OF THE DISHWASH MACHINE. ENGINEERS TO POLISH ROUGH WELDS TO SMOOTH FINISH

12	GALLEY - HOT GALLEY	26	3	Yes
THE INTERIOR DOOR OF THE LARGE OVEN WAS SOILED WITH GREASE AND FOOD RESIDUE. THE LOWER INTERIOR SHELF WAS HEAVILY CORRODED, AND THE LOWER DOOR JOINT WAS SOILED HEAVILY WITH GREASE AND FOOD DEBRIS.				
COOKER IS RARELY USED. GALLEY STAFF TO CLEAN INSIDE OF DOOR AND LOWER DOOR JOINT PROPERLY. (STEAM CLEAN LOWER DOOR JOINT, AS NOT EASILY ACCESSIBLE). LOWER INTERIOR SHELF TO BE REPLACED, PREFERABLY WITH STAINLESS STEEL.				
13	GALLEY	26	3	Yes
THE LARGE CAN OPENER BLADE SECTION WAS HEAVILY SOILED WITH FOOD DEBRIS AND STORED AS CLEAN.				
EDUCATE AND TRAIN GALLEY STAFF TO ENSURE UTENSILS ARE CLEANED PROPERLY STRAIGHT AFTER FINISHING WITH UTENSIL.				
14	GALLEY	20	2	No
THE UPPER INTERIOR ICE MAKER COMPARTMENT WAS EXTREMELY DIFFICULT TO ACCESS AND CLEAN. THIS UNIT REQUIRES DISASSEMBLY OF THE COOLANT PIPING AND COMPLETE REMOVAL OF THE CUBER TRAYS FOR ACCESS TO THE ICE CONTACT PANELS AND WATER FALL SECTIONS FOR CLEANING. THIS UNIT SHOULD BE ON A PRIORITY SCHEDULE FOR FULL REPLACEMENT AT THE EARLIEST POSSIBLE TIME.				
UNIT WILL BE SHUT DOWN AND ACID AND/OR STEAM CLEANED AS INDICATED BY INSPECTOR. NOTE, THERE IS ONLY A HALF INCH GAP WITH WHICH TO CLEAN AND AREA OF APPROXIMATELY 4 SQUARE FEET. MANAGEMENT TO DECIDE WHETHER REPLACEMENT IS NECESSARY AS RECOMMENDED BY INSPECTOR.				

LEGACY

12/21/02

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15	GALLEY	26	3	Yes
THE INTERIOR UPPER SIDE PANELS OF THE ICE MAKER AND THE SURFACES ALONG THE WATERFALL WERE HEAVILY SOILED WITH BLACK MOLD RESIDUE.				
AS ABOVE FOR ITEM 14.				
16	GALLEY	19	2	No
A FILLED 5-GALLON JUICE DRINK DISPENSER WAS SETTING ON THE DECK ACROSS FROM THE VEGETABLE CLEANING STATION.				
STEWARDS INSTRUCTED THAT IGLOO'S/JUICE CONTAINERS ARE NOT TO BE LEFT IN THE GALLEY. ALTERNATE STOWAGE OFF THE DECKS WILL BE FOUND.				
17	GALLEY	21	1	No
THE PLASTIC AND FOIL WRAP WAS STORED AND USED FROM THE ORIGINAL CARDBOARD DISPENSER. THESE DISPENSERS WERE DIFFICULT TO CLEAN AND SLIGHTLY SOILED WITH OIL. REPLACE WITH A MOLDED PLASTIC OR STAINLESS STEEL TYPE DISPENSER UNIT.				
WILL REPLACE WITH PLASTIC DISPENSERS.				
18	GALLEY	39	3	Yes
THE ENTRY DOORS TO THE GALLEY WERE OPEN AND NUMEROUS FLIES WERE PRESENT DURING THE FOOD SERVICE, PREPARATION, AND DISHWASHING OPERATIONS ONGOING DURING THIS INSPECTION. A SIGNIFICANT INVESTMENT SHOULD BE MADE TO IDENTIFY AND INSTALL AIR CURTAIN DOORS TO ADDRESS THIS SITUATION.				
SOME SORT OF DOOR INSULATION STRIP, (BRISTLE STRIPS), TO BE FITTED TO SALOON DOORS. MANAGEMENT TO LOOK AT PURCHASE OF AIR CURTAINS.				
19	GALLEY	26	3	Yes
THE MEAT SLICER WAS STORED IN AN UNDER COUNTER CABINET AS CLEAN, BUT THE BLADE WAS SOILED WITH FOOD RESIDUE AND THE BLADE BASE HAD OLD FOOD DEBRIS ALONG THE SURFACE.				
EDUCATE AND TRAIN GALLEY STAFF TO ENSURE THAT UTENSILS ARE CLEANED PROPERLY IMMEDIATELY AFTER USE, ALSO, TO ASSIST SITUATION, IMPROVED STOWAGE IS TO BE MADE FOR THE MEAT SLICER, AND IT IS TO BE DIMSANTLED AFTER USE, CLEANED, AND PARTS LEFT IN AN ALTERNATE PLASTIC BOX AFTER CLEANING.				
20	GALLEY - HOT GALLEY	21	1	No
A GAP WAS PRESENT ALONG THE FRONT PANEL WHERE THE FRYER JOINS THE SMALL PROOFING CABINET BESIDE.				
STAINLESS STEEL MOULDING STRIP OR HARD, HEAT RESISTANT SEALANT TO BE USED TO FILL THE GAP.				
21	GALLEY - HOT GALLEY	33	1	No
THE DECKHEAD WAS SOILED WHERE A PROFILE PANEL WAS MISSING ON THE UNDERSIDE OF THE DECKHEAD NEAR THE ROLLING CABINET HEAVY SEALANT WAS PRESENT ON THE BULKHEAD WHERE THE STACKED OVENS JOIN.				
AREA TO BE CLEANED WITH STEAM CLEANER, NEW STAINLESS MOULDING STRIP TO BE FITTED.				

22	PROVISIONS - COLD	15	0	Yes
BOXES WITH SOME SPOILED PARSLEY, LIMES/LEMONS, AND SQUASH WERE NOTED ON THE STORAGE SHELVES OF THE WALK-IN FRESH FRUIT/VEGETABLE REFRIGERATOR. ENSURE THE SPOILED ITEMS ARE SORTED REGULARLY FROM BOXES IN THIS SPACE TO PREVENT THEM SPOILING THE OTHER FRUITS/VEGETABLES IN THE SAME BOX.				
INSTIGATE DAILY INSPECTION SCHEDULE OF PROVISION STORES, INCLUDING COOLER. REQUISITION PLASTIC, MESHED CRATES FOR STORAGE OF FRUITS AND VEG INSTEAD OF STOWING SAME IN CARDBOARD BOXES.				
23	PROVISIONS - FREEZER	19	2	No
WATER WAS LEAKING FROM THE EVAPORATOR UNIT IN THE FREEZER TO FULL BOXES OF PORK RIBS ON THE SHELF BELOW. WATER WAS POOLING ON THE RIB BOX AND FREEZING TO THE BOX TOP.				
ENGINEERING TO REPAIR LEAK FROM EVAPORATOR UNIT.				
24	PROVISIONS FREEZER	19	2	No
BOXED FOODS WERE CRUSHED AND SOME BAGGED FOODS HAD SPILLED OPEN SO PRODUCTS WERE LOOSE ON SOME STORAGE SHELVES IN THE WALK-IN FREEZER UNIT.				
AS ABOVE, INSTIGATE DAILY INSPECTION SCHEDULE. TRAIN CREW THAT ANY LOOSE FOOD FROM DAMAGED BOXES IS TO BE BAGGED AND LABELLED.				
25	DRY STORAGE ROOM	19	2	No
SOME DENTED CANS WERE FOUND UNBOXED ON THE STORAGE SHELVES IN DRY STORES.				
AS ABOVE, INSTIGATE INSPECTION SCHEDULE. TRAIN CREW THAT ANY FRESHLY DENTED CANS ARE TO BE USED IMMEDIATELY. ANY OLD DENTED CANS ARE TO BE DISPOSED OF. ANY CANS ARRIVING ALREADY DENTED IN STORES SUPPLY ARE TO BE REJECTED. NOTICES TO BE POSTED IN PROVISIONS STORE CONCERNING ACTIONS OVER DENTED CANS TO BE POSTED.				
26	DRY STORES	21	1	No
DIFFICULT TO CLEAN CLOTH COVERED BUNGEE CORDS WERE USED TO RESTRAIN FOOD CONTAINERS ON THE STORAGE SHELVES.				
ALL BUNGEE CORD IS TO BE REMOVED. FIXED STAINLESS EYE BOLTS TO BE FITTED TO SHELVES AND SOLID BATTONS FITTED				
27	DRY STORES	31	5	Yes
A LARGE BOX, HALF-FILLED WITH HOT COCOA MIX WAS STORED DIRECTLY ON TOP OF TWO LARGE BOXES FILLED WITH CHAFING DISH FUEL. PROVIDE A SMALL SEPARATE LOCKER OR CABINET FOR STORING ONLY CHAFING DISH FUEL.				
RE-ORGANIZE DRY PROVISIONS STORES. PRESENT DESIGN WILL FACILITATE TWO COMPARTMENTS. THE SMALL COMPARTMENT IS TO BE SEPERATED FROM THE MAIN COMPARTMENT BY SOLID PLASTIC PANELLING. SMALL COMPARTMENT TO CONTAIN SEPARATE SHELVING FOR CHEMICALS, CLEANING FLUIDS, AND PAPER PRODUCTS. MAIN COMPARTMENT WILL BE FOR FOOD STUFFS. NOTICES TO BE POSTED INDICATING SAME. TRAIN CREW TO ENSURE CORRECT STOWAGE.				
28	PROVISIONS - DRY STORES	31	5	Yes
A LARGE BOX FULL OF CANOLA FRYING SHORTENING WAS ON A SHELF WITH 5 GALLON CONTAINERS OF BAR GLASS WASH SOLUTION AND COCONUT OIL SOAP. PROVIDE A STANDARD STAINLESS STEEL CLEANING LOCKER, PREFERABLY FULL HEIGHT, TO STORE BOTH CLEANING CHEMICAL SUPPLIES AND TOOLS, BUCKETS, ETC..				
AS ABOVE FOR 27.				

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29	PROVISIONS - DRY STORES	19	2	No
THE EXISTING GREY WATER CATCH PAN ATTACHED AT THE DECKHEAD NEAR THE FIRE HOSE BOX #2 WAS 4-5 INCHES SHORT OF REACHING THE BULKHEAD. THERE WERE FOOD BOXES STORED ALONG THIS BULKHEAD SECTION. EXTEND THE COLLECTING TRAY TO THE BULKHEAD TO CAPTURE ANY WATER WHICH MIGHT LEAK FROM THE GREY WATER PIPE.				
ENGINEERS TO MODIFY – ADD MISSING SECTION OF CATCH PAN.				
30	POTABLE WATER - BACKFLOW PREVENTION	08	0	No
THE TESTING LOG FOR THE REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTERS DID NOT LIST THE PRESSURE DIFFERENCES ON EACH SIDE OF THE VALVES FROM THE TESTS.				
ENGINEERS TO LIST PRESSURE DIFFERENCES.				
31	AUXILIARY MACHINERY SPACE	19	2	No
A BOX CONTAINING 5 FULL CONTAINERS OF VARIOUS SPICES WAS STORED ON AN UPPER SHELF IN THIS WORKSHOP WITH VARIOUS MECHANICAL SCREWS, BOLTS AND OTHER SUCH PARTS.				
CREW TO BE INSTRUCTED NOT TO CACHE FOOD IN UN-AUTHORISED SPACES.				

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

[NOTICES TO BE POSTED IMPLEMENTING PROCEDURES AND A CHECKLIST MADE FOR CHECKING OFF ITEMS.](#)

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .